

BLOVED

R E S T A U R A N T

Veggie Corner

To open mouth...

Selection of gourmet croquettes (PX) (Mushrooms, spinach and smoked cheese)	15 €
Grilled avocado, feta cheese and hazelnut pesto (GF) (PX)	17 €
Variety of ecologic tomatos (V) (GF) (Raf, kumato, rosé, pear, branch and cherry)	15 €
Tomato and olive tartare (V) (GF)	16 €
Chargrilled eggplant mousse and raspberry brunoise (V)	15 €

We are made of another pasta (and another rice)

Curry chipotle rigattoni, green asparagus, snow peas, mushrooms, cashews, green peas (V)	16 €
Vegan Fideuá with codium seaweed, coconut water and quince aioli (V)	18 €
Seasonal vegetables "Paella" (V) (GF)	21 €
Vegan risotto with mushrooms and green asparagus from Aranjuez (V) (GF)	16 €

The joy of my garden

BLoved Salad with peppers, carrot, tomato, cucumber, onion, radish, lettuce, spinach, rocket, green asparagus, citrus vinaigrette and pine nuts (V) (GF)	16 €
Warm vegetable salad in different textures with artichoke, cauliflower, broccoli, parsnip, green beans, cherry tomatoes, eggplant, rocket, green peas, lettuce, codium seaweed, vegetable chips and spinach, all served in a potato chips nest (V)	18 €
Confit artichokes in a broccoly and spinach cream, crunchy rice, beet jelly and muschrooms (V)	15 €

Our essentials

Vegan quarter pounder (V)	16 €
Vegana 'Butifarra' (V) With roasted peppers from Tolosa and potato Parmentier	15 €
Zucchini and roasted aubergine from Almagro pie (V) (GF)	14 €
Along with the proven variety and quality of our wines, respect for the environment stands as another of our priorities, including a wide selection of organic and biodynamic wines, as well as small local productions.	15 €

If love sweetens life, our desserts are a gift!

Chocolate tartufo with two textures	8 €
Carrot, pumpkin and cardamomo cheesecake	8 €
'Tierra Misú': Our upside down tiramisu, with a pipette of coffee liqueur, hazelnut crumble and peppermint pearls	9 €
Fruity medley with molasses (V) (GF)	7 €
Panacotta with raisins and old rum infusion	7 €
Belgium chocolate ice cream	7 €
Vanilla and pecan nut ice cream (GF)	7 €
Strudel with chocolate and vegan cream (V)	7 €
Chocolate ecstasy with raspbrry ice cream (V)	7 €
Gin Tonic sorbet (V) (GF)	7 €